

ANATOLIAN EXPERIENCE AED 440 per person

+ Wine Pairing AED 260 per person

A specially curated chef's Anatolian dinner experience. Minimum of 2 guests and for the entire table (sharing menu). (Last order is at 10:00 pm)

MEZE

Simit & Caviar Bite 130

toasted simit bread, sour labneh, Ocietra caviar (D/G)

*Cıtır Kalamar 70

simit-coated baby squid, avocado haydari & tomato sauce (D/G)

Antep Fistikli Rafik 65

feta cheese goat curd, pistachios & pide bread (D/G/N)

Muhammara 55

roasted red pepper, tomato & walnut dip with sourdough (G/N)

Isli Patlican 55

aubergine & walnut purée, crispy-coated aubergine chips (G/N)

Börek 65

filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/N)

CAVIAR

Served with Zaatar blini, egg, chives, lemon labneh, crispy capers

Beluga

30g 1,165 50g 1,540

Ocietra

30g 615 50g 800

COLD / SOĞUK

Lakerda 95

salt-cured yellow-fin tuna, compressed cucumber & tarama (D/G)

Halloumi & Mixed Leaf Salad 75

fresh herbs, yogurt dressing & cornbread croutons (D/G)

Gavurdaği 65

tomato salad with shallots, spiced walnuts (D/G/N)

Kısır Salad 65

bulgur wheat, tomato, cucumber, spring onion, mint & parsley (G)

Ciğ Köfte 90

beef tartare with bulgur & baby gem (G)

Karpuz Domates 75

compressed watermelon, labneh, feta cheese & tomato (D/N)

Levrek 90

thinly sliced raw sea bass with mustard, apple & shaved radish (D/G/N)

HOT / SICAK

*Lamb Manti 155

lamb-stuffed pasta with tomato sauce & garlic yogurt (D/G)

Sis Tavuk Kebap 110 yogurt & chili-marinated

grilled chicken (D/G)

Umut's Bayildi 95

confit of aubergine, slow-cooked onions, tomato, feta & pine nuts (D/N)

*Adana Kebap 125 hand-cut lamb &

burnt tomato (G)

Wagyu Cağ Kebap 150

wagyu beef & lamb, lavash, sumac onion (D/G) limited availability

Zeytinyağli Ahtapot 145 marinated & grilled octopus with chilli, black-eyed beans, green apple vinaigrette (S)

BREAD OVEN / FIRIN

Lahmacun 85

with spicy lamb, vegetables & herbs (G)

Two Cheese Pide from Black Sea

with slow-cooked organic egg (D/G) 85

with fresh truffle & slow-cooked organic egg (D/G) 165

Short Rib Pide 100

slow-cooked short rib, horseradish labneh sauce (G)

Fresh House Basket (D/G) 30

Pide / Simit / Sourdough

LARGER PLATES / BÜYÜK TABAKLAR

Grilled Sea Bass & Zeytinyağli Pirasa 195

Antep pistachio crust, baby leeks, carrots & rice (D/S/N)

Güvec 95

clay pot vegetables in a tomato & red pepper sauce

Australian Grain-fed Rib-eye 300g 295

Turkish coffee & isot rub. crispy Zaatar potatoes (G)

Lamb Cutlets 205

smoked aubergine, tomato & minted yogurt (D)

Mantarli Keşkek 170

barley risotto, wild mushrooms, truffle & sage (D/G)

24-hours Slow-cooked Short Rib 270

Turkish chili BBQ glaze & spiced Konya chickpea purée (D/G)

Keşkek 170

barley risotto, pulled lamb & spices (D/G)

Whole Grilled Sea Bream 190

braised Samphire, olive oil, tomato, lemon

Yoğurtlu Kebap 185

wagyu beef & lamb, tomato sauce, roasted garlic yogurt & croutons (D/G) limited availability

Whole Corn-fed Baby Chicken 170

smoked paprika walnut sauce, paprika chili butter (D/G/N)

TO ADD / İLAVE

Izgara Enginar 95

grilled artichokes, pomegranate & pine nuts (N)

Chili Plate 30

harissa, Turkish chili pepper & chopped chili

Triple-Cooked Chips

garlic lemon & chili (G) 50 truffle & Parmesan (D/G) 60

Pistachio Rice 40

pistachio pilaf, spinach & herbs (D/G/N)

Turkish Spoon Salad 60

chopped vegetables, pomegranate dressing & pistachio (N)

Fresh Black Truffles

3g 80 6g 160 *add with any dish you like

Mixed Olives 15 marinated with olive oil, garlic, herbs

(A) Alcohol (S) Seafood or Shellfish (D) Dairy (G) Gluten (N) Nuts *Items are locally sourced. For additional dietary requirements, please reach out to our team. All prices are in AED and inclusive of applicable taxes and fees.